

Huckleberry's Tryon

- starters -

PEACH CAPRESE

Fresh local peaches, basil & mozzarella layered together & finished with a balsamic glaze. 12

CREAMY SPINACH & ARTICHOKE DIP

A creamy blend of sautéed spinach, artichoke hearts & three cheeses all baked together & served with warm tortilla chips. 13

JUMBO PRETZELS & BEER CHEESE

Jumbo soft pretzels served with our warm cheddar & beer cheese sauce. 12

COGNAC STEAMED MUSSELS *

One pound of fresh P.E.I. mussels in our peppercorn cognac cream sauce with blistered cherry tomatoes & toast points. 16

HONEY & PEACH BRÛLÉED BRIE

Triple cream brie caramelized with raw sugar & clover honey, topped with a sweet peach jam & candied pecans. Served with crostini's, crackers & grapes. 16

JALAPEÑO POPPER BITES

Creamy jalapeño, cheddar, cream cheese & chive dip baked in phyllo cups. 10

- salads -

Includes a house made muffin.

HUCKLEBERRY'S HOUSE

Apple slices, candied walnuts, raisins & bleu cheese crumbles over spring mix with our sweet cider vinaigrette. 12

AHI TUNA SUSHI BOWL *

Traditional sushi rice, pickled carrots, edamame, cucumbers, mashed avocado, radish slices & a green onion curl topped with sesame crusted seared ahi tuna & sriracha aioli. 15

SUMMER FARRO & PEACH BOWL

Fresh local peaches, blueberries, fire roasted corn, cherry tomatoes, farro & crumbled feta over spring mix with our lemon dijon vinaigrette. 13

BALSAMIC GORGONZOLA STEAK *

Fire roasted corn, cherry tomatoes, red onions & gorgonzola over romaine. Topped with sliced filet mignon & our honey balsamic dressing. 17

CHINESE CHOPPED CHICKEN

Red & green cabbage, shredded romaine & carrots tossed with edamame, mandarin oranges & grilled chicken. Finished with honey roasted peanuts & orange ginger dressing. 15

- soup & salad -

CHILLED PEACH CHARDONNAY & SALAD

Pair a cup of our Chilled Peach Chardonnay Soup with a small House Salad or Summer Farro & Peach Bowl. 11

- chef's daily quiche -

CHEFS DAILY QUICHE

Fluffy Eggs, heavy cream & cheeses baked together in a flaky crust with the chef's choice of meats & vegetables. Served with dressed mixed greens, fruit & a house made muffin. 12

- soup -

CHILLED PEACH CHARDONNAY

5/7

- sandwiches & burgers -

Includes your choose of side.

FRIED CHICKEN & SLAW

Crispy fried chicken breast topped with a sweet vinegar slaw, sliced dill pickles & remoulade sauce on a toasted brioche bun. 13

HONEY AVOCADO & TURKEY WRAP

Sliced turkey, spinach, tomatoes, red onions, cucumbers, avocado spread & applewood smoked bacon rolled in a pesto herb tortilla with honey aioli 13

SALMON F.G.T. B.L.T. *

Crispy fried, panko crusted green tomatoes, romaine lettuce, applewood smoked bacon, pan roasted Alaskan salmon & dill aioli on toasted sourdough. 15

FRIED CAULIFLOWER TACOS

Fried cauliflower over shredded romaine, topped with black bean & corn salsa. Served in two corn tortillas & finished with thai chili sauce. 10

HUCKLEBERRY'S BURGER *

Wood Fire Grilled 8 oz burger grilled just the way you like it! Served on a toasted brioche bun with cheese, lettuce tomato & onion. 15
Top It! Bacon, Sautéed Onions, Fried Green Tomato, Sautéed Mushrooms, Avocado or a Fried Egg 1 each

- desserts -

FOUR LAYER CARROT CAKE 7

KAHLUA TOFFEE CHOCOLATE MOUSSE TORTE 7

MANGO PASSION FRUIT CHEESECAKE 7

KEY LIME PIE 7

CHEFS DAILY DESSERT SPECIAL 7

- small plates -

BEER BATTERED FISH & CHIPS *

Golden fried beer battered Atlantic cod served with beer battered fries & our dill tartar sauce. 17

CHICKEN & BLUEBERRY RICOTTA FLATBREAD

Fresh blueberries, grilled chicken & herbed ricotta on a naan flatbread. Finished with balsamic glaze & arugula. 14

HUCKLEBERRY'S SHRIMP & GRITS

Sautéed shrimp in a garlic & white wine cream sauce with bacon over yellow stone ground grits & finished with green onions. 16

SAUSAGE BISCUITS & GRAVY

Two golden buttermilk biscuits topped with our signature sausage gravy. 12

CHEFS DAILY SPECIAL

Please inquire with your server for the chef's daily breakfast special. MKT

- sides & gluten free -

BEER BATTERED FRIES 3

SWEET POTATO FRIES 3

SWEET VINEGAR SLAW 3

DRESSED MIXED GREENS 3

CHEFS DAILY VEGETABLES 3

MANGO SUSHI RICE 3

CHEFS DAILY POTATO 3

GLUTEN FREE 3

Most items on the menu can be accommodated with gluten free breads, wraps & pastas.

* You may order your meats & eggs undercooked. Consuming raw or undercooked MEATS, SEAFOOD, SHELLFISH, EGGS or POULTRY may increase your RISK of foodborne illness, especially if you have certain medical conditions.